

ESTD. 1993
ATLANTA GEORGIA



BREAKFAST MENU
MON TO FRI



FRUIT, SMOOTHIES & YOGURTS

FARMER'S DAUGHTER SMOOTHIE

spinach, apple, avocado,
honeydew, lemon, mint, ginger 9

BERRY-BANANA SMOOTHIE

raspberries, strawberries, bananas,
yogurt, orange juice 9

YOGURT & SEASONAL BERRIES

citrus macerated berries, local greek
yogurt 13

PECAN GRANOLA

fresh berries, honey, local greek
yogurt 14

BERRIES IN THEIR JUICE

citrus macerated berries, sugar,
mint, orange zest 9



BREADS & GRAINS

ASSORTED BAGEL

toasted with butter 4
with plain or low-fat cream cheese 6

OVERNIGHT OAT BOWL

chia seeds, almond milk, fresh
pineapple, toasted coconut, cocoa
curls 12

COLD CEREALS

varied selections 5
with sliced bananas or seasonal
berries 8

BLUEBERRY BUCKLE

lemon zest, cultured cream,
confectioner's sugar 12



SOUTHERN SPECIALS

SOUTH CITY BREAKFAST

white cheddar scrambled eggs, marsh hen
mill grits, tomato relish, choice of
pecan smoked bacon, chicken sausage or
pork sausage 19

SOUTH CITY BENEDICT*

crisp city ham, arugula, fire-roasted
tomatoes, poached eggs, hollandaise,
english muffin 20

EGG WHITE FRITTATA

mushroom, goat cheese, kale,
parmesan-panko, tomato relish 16

THE KING BISCUIT*

fried eggs, gouda, city ham, XL drop
biscuit, scallion-sausage gravy 18

BRISKET BENEDICT*

fried green tomatoes, brisket,
poached eggs, pickled jalapeno,
creole hollandaise 24

AVOCADO TOAST

multigrain bread, fried capers, baby
heirloom tomatoes, pickled red onion,
smoked olive oil, bagel seasoning 14
with smoked salmon 21

BUTCHER STEAK & EGGS*

10oz C.A.B. coulotte, sunny eggs,
skillet potatoes, romesco 39

FGT BENEDICT*

fried green tomatoes, poached eggs,
arugula, horseradish hollandaise, tomato
jam 21

SOUTH CITY KITCHEN WAFFLE

candied pecans, caramelized banana,
maple syrup 16

ON THE SIDE

MALTED BUTTERMILK WAFFLE 12 TOAST 6 MARSH HEN MILL GRITS 8 CHEESE GRITS 9

FRESH FRUIT 6 CRISPY SKILLET POTATOES 8 HAND-CUT FRIES 6 PECAN-WOOD BACON 7

CHICKEN SAUSAGE 7 EGG YOUR WAY* 3 PORK SAUSAGE 7

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
A 20% gratuity will be added to parties of six or more.

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BRUNCH MENU
OPEN SAT & SUN

EXEC CHEF JAMES POTTS



TO SHARE

FARMER'S DAUGHTER SMOOTHIE

spinach, apple, avocado,
honeydew, lemon, mint,
ginger 9

PIMENTO CHEESE

our b&b pickles, celery,
golden soda crackers 12

DEVILED EGGS

local pepper jelly,
crispy shallots 12

FRIED GREEN TOMATOES

goat cheese,
red pepper coulis 14

AVOCADO TOAST

multigrain bread, fried capers, baby
heirloom tomatoes, pickled red onion,
smoked olive oil, bagel seasoning 14
with smoked salmon 21

BLUEBERRY BUCKLE

lemon zest, cultured cream,
confectioner's sugar 12

P.E.I. MUSSELS

tomato broth, lamb sausage, french
bread 22



SOUPS & GREENS

SCK'S SHE CRAB SOUP

cream, sherry Cup 8 Bowl 12

STRAWBERRY SALAD

spinach, grilled asparagus, candied
walnuts, asher blue cheese,
strawberries, shallot vinaigrette 17

SOUTHERN CAESAR

romaine hearts, crispy okra &
grit croutons, grana padano 14

GREEN SALAD

artisanal lettuce, baby kale,
pecorino romano, benne seed
vinaigrette 14

CITRUS BURRATA SALAD

arugula, carrot ribbons, blood oranges,
almonds, pomegranate seeds, orange
vinaigrette 19

add grilled or fried chicken 12 sautéed or fried shrimp 14 grilled salmon 16



BRUNCH PLATES

FRIED CHICKEN & BUTTERMILK WAFFLE

maple syrup 26

SOUTH CITY BREAKFAST

white cheddar scrambled eggs, marsh hen
mill grits, tomato relish, choice of
pecan smoked bacon, chicken sausage or
pork sausage 19

EGG WHITE FRITTATA

mushroom, goat cheese, kale,
parmesan-panko, tomato relish 16

THE KING BISCUIT*

fried eggs, gouda, city ham, XL drop
biscuit, scallion-sausage gravy 21

BRISKET BENEDICT*

fried green tomatoes, brisket,
poached eggs, pickled jalapeno,
creole hollandaise 27

SPRINGER MOUNTAIN FRIED CHICKEN

garlic collards, mashed yukon gold
potatoes, honey-thyme jus 28

SMOKED BRISKET HASH*

smoked brisket, spiced sweet potatoes,
Yukon gold potatoes, poblano peppers,
onions, sunny eggs, truffle aioli 32

SHRIMP & MARSH HEN MILL GRITS

our tasso ham, smoked
tomato-poblano gravy 29

BUTCHER STEAK & EGGS*

10oz C.A.B. coulotte, sunny eggs,
skillet potatoes, romesco 39

FGT BENEDICT*

fried green tomatoes, poached eggs,
arugula, horseradish hollandaise, tomato
jam 21

ON THE SIDE

GARLIC COLLARD GREENS 8 EGG YOUR WAY* 3 MARSH HEN MILL GRITS 8 CHEESE GRITS 9

MASHED RED BLISS 8 CRISPY SKILLET POTATOES 8 PECAN-WOOD BACON 7 CHICKEN SAUSAGE 7

PORK SAUSAGE 7 MALTED BUTTERMILK WAFFLE 12 FRESH FRUIT 7

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LUNCH MENU
MON TO FRI

EXEC CHEF JAMES POTTS



TO SHARE

THE LAZY SUSAN
pimento cheese, smoked
trout dip, ga hummus,
pickles, soda crackers,
corn crostinis 22

PIMENTO CHEESE
our b&b pickles, celery,
golden soda crackers 12

DEVILED EGGS
local pepper jelly,
crispy shallots 22

**FRIED GREEN
TOMATOES**
goat cheese,
red pepper coulis 14

P.E.I. MUSSELS
tomato broth, lamb sausage,
french bread 22

SCK CRABCAKE
corn puree, tomato jalapeno relish,
tatin, cilantro 30

**CRAWFISH
HUSHPUPIES**
house made remoulade 16

NOLA "BBQ" SHRIMP
house garlic worcestershire
butter, lemon,
grilled bread 20

**PAN FRIED
CHICKEN LIVERS**
city ham, caramelized onion jus,
creamed corn 14



SOUPS & GREENS

SCK'S SHE CRAB SOUP
cream, sherry Cup 8 Bowl 12

GREEN SALAD
artisanal lettuce, baby kale, pecorino
romano, benne seed vinaigrette 14

SOUTHERN CAESAR
romaine hearts, crispy okra &
grit croutons, grana padano 14

CITRUS BURRATA SALAD
arugula, carrot ribbons, blood oranges,
almonds, pomegranate seeds, orange
vinaigrette 19

add grilled or fried chicken 12 sautéed or fried shrimp 14 grilled salmon 16

CHEF'S CHOPPED SALAD
grilled/fried chicken, artisanal mixed
greens, chopped romaine, roasted corn,
heirloom tomato, cucumber, cornbread
croutons, chipotle ranch 23

STRAWBERRY SALAD
spinach, grilled asparagus, candied
walnuts, asher blue cheese, strawberries,
shallot vinaigrette 17

POWERBOWL
cous cous, cucumber, red onion, farro,
tomatoes, arugula, okra, toasted pine nuts,
feta, pecans, lemon vinaigrette 17



SANDWICHES

NASHVILLE HOT CHICKEN
our jalapeño hot sauce,
our b&b pickles, white bbq,
brioche bun 19

SCK SMASHBURGER*
8oz short rib, brisket, chuck patty,
american cheese, b&b pickles,
burger sauce 19

SMOKED BRISKET
spiced tomato jam bbq sauce, caramelized
onions, gouda, truffle herb aioli,
brioche bun 21

BLACKENED SHRIMP PO'BOY
lettuce, tomato, b&b pickles,
cajun remoulade, crusty baguette 21

CAJUN TURKEY BLT
bacon, arugula, tomato, basil aioli,
sourdough bread 18



SOUTHERN SPECIALS

**SPRINGER MOUNTAIN
FRIED CHICKEN**
garlic collards, mashed red bliss
potatoes, honey thyme jus 28

**SHRIMP & MARSH HEN
MILL GRITS**
our tasso ham, smoked tomato
poblano gravy 29

STEAK FRITES*
10oz C.A.B. coulotte, french fries,
black garlic jus 39

CAJUN-SPICED SALMON*
local pepper escabeche, charred
corn, fennel, pepper coulis 30

SOUTHERN SHAKSHOUKA & FALAFEL
spiced tomato sauce, bell peppers, benne
seed crema, tahini honey 24

ON THE SIDE

all sides 7

GARLIC COLLARD GREENS

BRUSSELS SPROUTS

TURNIPS & THEIR GREENS

HAND-CUT FRIES

CORN SUCCOTASH

MASHED RED BLISS

MARSH HEN MILL GRITS

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ESTD. 1993
ATLANTA, GEORGIA



DINNER MENU
OPEN DAILY

EXEC CHEF JAMES POTTS



TO SHARE

THE LAZY SUSAN
pimento cheese, smoked
trout dip, ga hummus,
pickles, soda crackers,
corn crostinis 22

PIMENTO CHEESE
our b&b pickles, celery,
golden soda crackers 12

DEVILED EGGS
local pepper jelly,
crispy shallots 12

**FRIED GREEN
TOMATOES**
goat cheese,
red pepper coulis 14

P.E.I. MUSSELS
tomato broth, lamb sausage,
french bread 22

SCK CRABCAKE
corn puree, tomato jalapeno relish,
tatin, cilantro 30

**CRAWFISH
HUSHPUPIES**
house made remoulade 16

NOLA "BBQ" SHRIMP
house garlic worcestershire
butter, lemon,
grilled bread 20

**PAN FRIED
CHICKEN LIVERS**
city ham, caramelized onion jus,
creamed corn 14



SOUPS & GREENS

GREEN SALAD
artisanal lettuce, baby kale, pecorino
romano, benne seed vinaigrette 14

STRAWBERRY SALAD
spinach, grilled asparagus, candied
walnuts, asher blue cheese,
strawberries, shallot vinaigrette 17

SOUTHERN CAESAR
romaine hearts, crispy okra &
grit croutons, grana padano 14

SCK'S SHE CRAB SOUP
cream, sherry Cup 8 Bowl 12

POWERBOWL
cous cous, cucumber, red onion, farro,
tomatoes, arugula, okra, toasted pine nuts,
feta, pecans, lemon vinaigrette 17

CITRUS BURRATA SALAD
arugula, carrot ribbons, blood oranges,
almonds, pomegranate seeds, orange
vinaigrette 19

add grilled or fried chicken 12 sautéed or fried shrimp 14 grilled salmon 16



SOUTHERN SPECIALS

**SPRINGER MOUNTAIN
FRIED CHICKEN**
garlic collards, mashed red bliss potatoes,
honey thyme jus 28

MARKET FISH
local pepper escabeche, charred
corn, fennel, pepper coulis MKT

PAN-SEARED TROUT
roasted turnips, turnip greens,
leek soubise, ga pecan pesto 34

SOUTHERN SHAKSHOUKA & FALAFEL
spiced tomato sauce, black eye pea falafel,
bell peppers, benne seed crema, tahini
honey 24

**SHRIMP & MARSH HEN
MILL GRITS**
our tasso ham, smoked tomato
poblano gravy 29

COLD-SMOKED GRILLED PORK CHOP*
grilled asparagus, corn succotash, warm
bacon jus 37

LAMB LOIN
english pea risotto, mint
chimichurri 38

SCK'S CAB STRIP STEAK*
confit potatoes, wilted leeks & spinach,
pickled onions, smoked vidalia
onion jus 52

ON THE SIDE

all sides 9

GARLIC COLLARD GREENS

CORN SUCCOTASH

TURNIPS & THEIR GREENS

GRILLED ASPARAGUS

BRUSSELS SPROUTS

MASHED RED BLISS

MARSH HEN MILL GRITS

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WINE
COCKTAILS
BEER



DENOTES
NON-ALCOHOLIC

COCKTAILS

COUNTRY THYME LEMONADE

vodka, lemon, thyme 12

TWIST ON A SPRITZ

gin, strawberry aperol, steigl
radler 16

ECTO COOLER

herradura, aelred melon apertif,
lime 17

BLUSH & BLOOM

vodka, giffard lichi-li, lemon 16

AVOCAAT

novo fogo cachaca, avocado
cordial, lime 17

LADY IN RED

genepy des alpes, raspberry,
mezcal, dolin blanc 16

BOURBON STREET

GA PEACH SMASH

larceny bourbon, peach,
lime, mint, ginger beer
16

SMOULDERING GENTLEMAN

barrel aged whistle pig,
amaro, lillet rouge 18

CHIP'S OLD FASHIONED

resurgens rye,
pecan, molasses 17

THE MUMBLER

dewars, larceny,
tropicalia syrup, dom
benedictine 18

FOR THE PROHIBITIONISTS

RAZZIE

giffard orgeat,
raspberries, lemon 10

STRAWBERRY FIELDS

giffard apertivo, strawberry
syrup, grapefruit soda 10

AV-N/A-CATT

ginnish, lime,
avocado cordial 10

WINE

SPARKLING WINE

PROSECCO Borgoluce "Lampo" (Veneto, IT) NV 15|60

CHAMPAGNE Laurent Perrier "La Cuvee" (Champagne, FR) NV 24|96

CREMANT D'ALSACE BRUT ROSE Pierre Sparr (Alsace, FR) NV 15|60

WHITE WINE

SAUVIGNON BLANC Black Cottage (Marlborough, NZ) '23 12|48

RIESLING Hyland (Willamette, OR) '23 13|52

SUAVE CLASSICO Pieropan (Veneto, IT) '23 13|52

PINOT GRIGIO Terra Alpina (Trentino-Alto, IT) '23 14|56

PINOT GRIS Chehalem (Willamette, OR) '22 12|48

CHARDONNAY Cuvaision (Napa, CA) '21 18|72 carafe

ROSÉ WINE

GRENACHE/SYRAH ROSÉ Minuty "Prestige" (Provence, FR) '23 15|60

RED WINE

PINOT NOIR Long Meadow Ranch (Anderson Valley, CA) '21 23|92

SANGIOVESE Monte Rio "River's Edge" (Lodi, CA) '22 17|68

RIOJA Lanzaga "Correinte" (Rioja, SP) '23 15|60

COTES DU RHONE F. Roumieux (Rhône, FR) '23 16|72

CABERNET FRANC Union Sacre (Paso Robles, CA) '22 15|60

BARBERA Marchesi di Barolo "Ruvei" (Piedmont, IT) '20 15|60

CABERNET SAUVIGNON Architect (Alexander Valley, CA) '22 17|68

GRENACHE/SYRAH Tablas Creek "Patelin" (Paso Robles, CA) '23 22|88

BEER

ALLAGASH WHITE 8

belgian wheat, GA (draft)

GATE CITY COPPERHEAD 8

amber ale, GA (draft)

VARIANT CLOUD FORAGER 8

hazy pale ale, GA (draft)

CREATURE COMFORTS TROPICALIA 8

ipa, GA (draft)

3 TAVERNS PRINCE OF PILSEN 8

pilsner, GA (draft)

STILL FIRE GLORY HAZE 8

hazy ipa, GA (draft)

SEASONAL 9

varies (draft)

STELLA 7

pilsner, BE

3 TAVERNS NIGHT ON PONCE 7

ipa, GA

MONDAY NIGHT TACO TUESDAY 7

mexican lager, GA

GUINNESS 7

stout, IE

CREATURE COMFORTS CLASSIC CITY 7

lager, GA

BLUE MOON 7

wheat ale, BE